SEVENTY RECIPES

FOR

COCKTAILS
CUPS and PUNCHES.

COLLECTED AND COMPILED

BY

G. G. D. and E. E. F. P.

SOLD IN AID OF THE

RED CROSS

AT

JOHORE "OUR DAY" FETE,

1917.

With compliments from one of the authors.

E.E.S.P.

4.7.27

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Tigers Milk.

Small tumbler; half a wineglassful each of cider and Irish whiskey, a wineglassful of peach brandy. Beat up separately the white of an egg with a little sugar and add this. Fill up the tumbler with ice, shake and strain, add half tumbler milk and grate a little nutmeg on top.

West Indian Swizzle.

This is an old fashioned Cocktail and is quite one of the easiest to mix and by its virtue one of the most popular.

The cocktail is not only delicious but makes a splendid tonic.

To one gin, whiskey or brandy add 1/6 part Angostura bitters and 1/6 part simple syrup.

Pour all into a long glass and add an equal quantity of water or shaved ice and swizzle into a froth with a swizzle stick or brush.

Serve in a sherry or suku glass. If a little more water is added the foam comes quicker and is more lasting, if preferred can be served still *i. e.*, not swizzled but well stirred.

Royal Plush.

Use glass jug.

Two or three large lumps of ice.
One pint champagne.
One pint burgundy.
Stir well.

Sam Ward.

In the bottom of a sherry glass place the twisted rind of one lime, fill the glass with crushed ice then fill up with yellow Chartreuse.

Sherry Flip.

One teaspoon powdered sugar.
One wine glass sherry wine.
One fresh egg.
Half fill with shaved ice
Shake well. Strain into champagne glass and grate a little nutmeg atop

Estana Cup.

Dissolve 6 oz. of sugar in half pint of boiling water add the juice of 4 limes. One pint of old brandy. A wineglass of cherry brandy. A wineglass of yellow chartreuse and two bottles or one magnum of champagne all these should be mixed in a large silver bowl. Add a few sprigs of borage, the slices of two limes, ½ doz. strawberries, ½ doz. branded cherries and three bottles soda water, put the bowl, having first covered it over, into a refrigerator for one hour and before serving put a small iceberg into the mixture which should be served in suku glasses.

Johore Punch.

Into a long glass put a wine glassful of brandy, a liquer glassful of orange curacoa, a squeeze of lime, two teaspoonful sugar, one

teaspoonful strawberry syrup, one wine glassful of water and the thin rind of a lime fill the glass with crushed ice and swizzle well.

The Dream.

Three-quarter Sherry glass dry gin.
Quarter Sherry glass curacoa.
Three-quarter Sherry glass milk.
Yolk one egg.
Two dashes of Angostura and orange bitters.
One teaspoon lime juice.
Five drops Creme de Menthe.
Shaved ice and swizzle well.
Make this in a long glass.

Absinthe Cocktail.

Use Shaker.

Three dashes Angostura bitters.
Three dashes syrup.
One pony Absinthe.
Fill with ice, mix well and strain into a cocktail glass.

Black Thorn Cocktail.

Two dashes Angostura bitters.
One half Plymouth gin.
One half French Vermouth.
Fill with ice, mix and strain into a cocktail glass.

Bischoff.

This is a very old recipe from the M. S. Cut into four parts each three seville oranges; slightly score the rind across with a sharp knife. Roast the quarters slightly before a slow fire and put them into a bowl with two bottles of claret and nutmeg. Infuse this mixture over a slow heat for five or six hours then pass it through a jelly bag and sweeten. It may be drunk hot or cold and never in any case allowed to boil. If served cold should be covered and stood in refrigerator for 2 hours.

Bishop.

Two drachme each of cloves, mace, ginger Crimamon and all-spice boiled in ½ pint of water for 30 minutes. Strain. Put a bottle of port in a saucepan over the fire add the spice infusion and a lemon stuck with 6 cloves. Whilst this is heating gradually—it must not boil—take 4 ozs. of loaf sugar and with the lumps grate off the outer rind of a lemon into a bowl. Add the sugar and juice and hot wine, etc.—add another bottle of port and stand on ice for two hours.

Barbadoes Punch.

A table spoonful of raspberry Syrup, ditto sifted sugar, a wine glass of water, double that quantity of brandy, half wine glass of guava

liquid jelly, the juice of half a lemon, two slices of orange, one slice pineapple, in a long tumbler. Ice and shake well; drink through straws.

Chablis Cup.

Dissolve 4 or 5 lumps of sugar in a quart of boiling water and put it into a bowl with a very thin slice of lemon peel; let it stand for half hour then add a bottle of Chablis, a sprig of verbena, a wine glass of sherry, half pint of water, mix well and let the mixture stand for a while, then strain add a bottle of seltzer water a few strawberries or raspberries and a block of ice. Serve in small glasses.

Harry Johnson's Special.

Fill a glass with shaved ice.
One teaspoonful of curacoa
One teaspoonful of pineapple Syrup.
Two or three dashes of orange bitters.
Two dashes of maraschino.
One wine glass full of brandy.
Stir with a spoon, strain into a cocktail glass,
Putting in a cherry or olive twist a piece of lemon peel on top and serve.

Kandy Kid Cocktail.

Fill a glass with shaved ice.
Two or three dashes of gum syrup.
One or two dashes of orange bitters.
One or two dashes of Curacoa or Absinthe as desired.
One wine glass of Old Tom gin.
Strain into a cocktail glass and twist a piece of lemon peel on top.

Fedora.

One liqueur glass of brandy.
One liqueur glass of curacoa.
Half liqueur glass of Jamaica rum.
Half liqueur glass of Rye whiskey.
One tablespoonful of sugar and a slice of lemon mix in a shaker with plenty of ice and serve with a straw.

Ambrosial Nectar.

Mix as follows:—
One quart of ale.
One gill of Old rum.
Four fresh raw eggs.
Four ozs. of powdered sugar.

Heat the ale in saucepan, beat up the eggs and the sugar, add the rum and some nutmeg and put it all into a pitcher.

When the Ale is near to a boil put it into another pitcher; pour it very gradually into the pitcher containing eggs, etc., stirring all the while briskly to prevent the eggs from curdling.

Then pour the content from one pitcher into the other till the mixture is as smooth as cream, and serve in a punch bowl.

Coffee Cocktail.

One teaspoon powdered sugar.
The yolk of an egg.
Half teaspoonful of Angostura bitters.

A sherry glass filled with equal portion of brandy and port-wine. Fill the shaker with crushed ice and shake well and strain into a long glass. Grate a little nutmeg over the top.

Vermouth Cocktail.

Three dashes Marachino.
Three dashes Angostura.
One portion Italian vermouth.

Ice and mix and strain, dip a piece of lemon peel into some powdered sugar and place this in the sherry glass to receive the cocktail which must be poured gently over the lemon peel, the latter being immediately removed when the glass is filled.

Whiskey Cocktail.

Two dashes syrup.
(Syrup can be made with a lump of sugar and a spoonful of water.)
Three dashes Angostura bitters.
One whiskey.
Ice shake well and strain into a sherry glass, add a piece of lemon peel atop.

Claret Flip.

One Fresh Egg
Half tablespoonful of Sugar.
Half glassful of shaved ice.
One-and-half wineglassful of claret wine.
Shake well and serve with a little nutmeg on top.
This is a delicious drink and gives strength to delicate people.

Senator's Joy.

(After the famous recipe of J. H. M.)

One teaspoonful of sugar.
Half glassful of claret.
Two dashes Angostura bitters.
Quarter glassful of French vermouth.
Half glassful of Rye Whisky.
One teaspoonful of Absinthe.
Care should be taken that the ingredients are placed in this order in the shaker with plenty of ice, shake well and serve in fancy barglass.

Chocolate Cocktail.

One yolk of an egg.
Half wineglassful of Chartreuse.
Half Do. Port wine.
Quarter teaspoonful of ground chocolate.
Fill up with ice, shake well and serve.
This drink is very popular with ladies.

Harvard Cocktail.

One dash Syrup.
Three dashes Angostura bitters.
One half Italian Vermouth.
One half brandy.
Fill with ice. Mix and strain into a cocktail glass then fill with soda and serve quickly.

Martini No. I.

Take a cocktail shaker and shake in three dashes Angostura bitters.
One half Tom gin.
One half Italian Vermouth, and a small slice of lime. Fill in with ice and shake and strain into cocktail glass.

Martini No. 2.

Again use a shaker and put in it three dashes Angostura Bitters.
Half Old Tom Gin.
Half Italian Vermouth.
Half to one teaspoon sherry according to taste, add slice of lime or lemon mix and strain into suku glass.

Oyster Cocktail.

Use a Suku Glass.

A few dashes of lime juice.
One or two dashes Tobasco sauce.
One teaspoonful of vinegar.
A few dashes Tomato sauce.
Six Oysters with all their liquor.
Season to taste with pepper and salt,
Mix and serve with small fork.

Brandy Smash.

Half teaspoonful sugar.
Half wineglass water.
Three or four sprigs of fresh fruit.
Three desertspoonful crushed ice.
Three dashes Angostura bitters.
One wine glass old brandy.
Stair well with a spoon, strain and ornament with strawberries or slice of orange or any fruit in season.

Gin Fizz.

One half tablespoonful sugar.
One teaspoon lemon juice.
Four dashes Angostura bitters.
One wine glass Old Tom Gin.
Add crushed ice, shake well and strain into champagne glass, fill up with soda water.

Gin Rickey.

Juice of one lime.
Leave half the pressed lime in glass.
One lump of ice.
One wineglass Old Tom Gin.
Fill up with soda.

Silver Fizz.

The juice of one lime, dessertspoonful of sugar, half teaspoonful Angostura bitters. One wine glass dry gin, the white of one egg add crushed ice and shake, thoroughly serve in a stengah glass and fill up with soda.

Princeton Cocktail.

Use a Shaker.

Three dashes Angostura bitters.
Three-quarters Old Tom Gin.
Fill with ice, strain into suku glass.
Add one quarter port wine carefully and let it settle at the bottom before serving.

Puritan Cocktail.

Use Mixing Glass.

Four dashes Angostura bitters.
One spoonful yellow Chartreuse.
Two thirds Plymouth gin.
One third French vermouth.
Add crushed ice, shake a little and strain into a cocktail glass.

Rob Roy.

Three squirts Angostura bitters.
Two thirds Scotch Whisky.
One third Italian Vermouth.
Add ice, shake and strain into Sherry glass, serve an olive with this.

Tuxedo.

One dash Angostura bitters.
One spoonful sherry
One half Old Tom gin.
One half Italian vermouth.
Fill with ice, mix and strain into Sherry glass.

Crimean Cup.

One pint of Orgeat syrup.
Half pint of Cognac brandy.
Quarter pint of Maraschino.
Quarter pint of Jamaica rum.
One bottle of Champagne.
One bottle of soda sater.
Three oz. sugar.
Two lemons cut in slices.
Two oranges cut in slices.
A few slices of pineapple.

Stir in a bowl with spoon or ladle, then place in a dish, filled with ice and serve.

Trilby Cocktail.

Fill a glass with shaved ice.
Two dashes of Absinthe.
Two or three dashes orange bitters.
Two or three dashes of "Parfait Amour."
Half wine glass of Scotch whisky.
Half wine glass of Italian vermouth.
Shake well and serve with cherries.

Hot Locomotive.

One yolk of a raw egg.
Half tablespoonful of sugar.
One liqueur glass of honey, dissolve well with a spoon.
One and half wine glassful of Burgundy or claret.
Half liquer glass of curacoa.

Pour all the ingredients into a dish and place it on a fire until it boils up, then pour from one mug into the other 3 or 4 times, put in a slice of lemon, sprinkle with a little cinnamon and serve.

Golden Fizz.

Into a shaker put one dessertspoonful of powdered sugar, add the juice of a lime, four dashes Angostura bitters. One wineglass Old Tom Gin. The yolk of an egg. Fill the glass with ice, shake well, and strain into a champagne glass, fill up with chilled soda water.

Bosom Caresser,

Put into a small tumbler one wineglassful of sherry, half a wineglassful of old brandy, the yolk of an egg, two teaspoonfuls of sugar, and two grain of cayenne pepper; add crushed ice, shake well, strain, and dust over with nutmeg and cinnamon.

The Famous Normandy Clover Leaf Club Cocktail.

To half a sherry glass of Dry Gin add a sherry glass of Grenadine syrup to this add three drops of Absinthe and a dessertspoonful of crushed ice. Shake well and serve. The white of one egg for four cocktails.

Dry Manhattan Cocktail.

Into a small mixing glass place some ice, two dashes of Orange bitters, two drops of Angostura, half a jiggerful of French vermouth, half a jiggerful whiskey and a piece of twisted lemon peel: stir thoroughly, strain into a chilled cocktail glass and serve with ice water on the side. An olive, a pimola or French hazelnuts may be served with this drink.

Sherry Cobbler.

Although a popular drink in America, is but little known on this side of the Atlantic. Place in soda water tumbler, two wineglassfuls of sherry, one tablespoonful of sifted sugar, and two

or three slices of orange. Fill the tumbler with crushed ice, and shake well. Drink through straws.

Corn Cure.

Into a shaker put ¾ sherry glass Absinthe, one teaspoon of sugar, lime juice one teaspoon, and shaved ice shake well.

Bald Head.

A La Tom Corbette, Jim's Big Brother.

Into a mixing glass pour a jiggerful of equal parts of French and Italian vermouth and a small dash of Absinthe; shake well with some cracked ice, strain into a stem cocktail glass, add an olive, twist a piece of lemon peel over the top and serve.

Bamboo Cocktail.

Into a mixing glass of cracked ice place half a jiggerful of French vermouth, have a jiggerful of sherry, two dashes of Oranges bitters and two drops of Angostura bitters; stir thoroughly and strain into a stem cocktail glass; squeeze and twist a piece of lemon peel over the top and serve with a pimola or an olive.

Mint Julep.

This, properly made, is the most delicious of all American beverages. It is mixed in a large tumbler, in which are placed, first of all, two and a half tablespoonfuls of water, one table-

spoonful of sugar (crushed,) and two or three sprigs of mint, which should be pressed with a spoon or crusher into the sugar and water to extract the flavour. Add two wine glassfuls of old brandy, now we shant't be long, fill up with powdered ice, shake well, get the mint to the top of the tumbler, stalks down, and put a few strawberries and slices of oranges atop. Shake in a little rum, last of all, and drink through straw.

Angels Kiss.

Three quarters of a pony glassful of apricot brandy, topped off with enough thick cream to fill the glass. Put the cream into the glass with a bar spoon so it will not mix with the cordial, but float on top of it.

Revelation.

Into a small shaker put a little shaved ice, ⅔ a liqueur glass D.O.M., ⅓ liqueur glass Kimmell and 7 drops Hijau, twist and throw in a piece of lemon peel and add ½ teaspoon lime and a sherry glass of Ideal milk, shake well.

Planters' Prayer.

Into a mixing glass put a sherry glass of whisky, 4 tablets saxin, one teaspoon of paraffin, shaved ice and sherry glass of Ideal milk, and ½ sherry glass of water, shake well.

Morning Glory Fizz.

Place a dessertspoonful of sugar and the juice of one lemon in a medium size mixing glass, add two dashes Absinthe, previously dissolved in a little water, the white of an egg in an jigger of either gin or whiskey (which ever the customer prefers). Place few lumps of ice in a shaker and shake well, strain into a large punch-glass, fill with siphon seltzer and serve immediately.

Flash of Lightning.

One third of a wineglassful each of the following in a small tumbler:—Raspberry syrup, curacoa, brandy, and three drops of Angostura bitters add ice, shake and strain.

Fairy Kiss.

Put into a small tumbler the juice of a quarter of lemon, a quarter of a wineglassful each of the following:—Vanilla syrup, curacoa, yellow Chartreuse, brandy. Add ice shake and strain.

Maiden's Blush.

Half a wineglassful of sherry in a small tumbler, a quarter of a wineglassful of strawberry syrup, and lemon juice. Add ice, and a little raspberry syrup. Shake and drink through straws.

Flip Flap.

One wineglassful of milk in a small tumbler, one well beaten egg, a little sugar, and a wine glassful of port. Ice, shake, strain and sprinkle with cinnamon and nutmeg.

Bengal Cocktail.

Fill tumbler half full of crushed ice. Add thirty drops of Maraschino, one tablespoonful of pine apple syrup, thirty drops of curacoa, six drops of Angostura bitters, one wine glassful of old brandy. Stir and put a shred of lemon peel atop.

Sunshine Cocktail.

Famous Olympic Club, San Francisco.

Into a mixer of cracked ice dash a few squirts of orange bitters one third jigger of French vermouth, one third jigger of Italian vermouth and one thjrd jigger of Old Tom Gin; stir thoroughly, strain into a stem cocktail glass, squeeze a piece of lemon peel over the top and serve.

Yum Yum Cocktail.

Break the yolk of a new laid egg into a small tumbler, and put a teaspoonful of sugar on it. Then six drops of Angostura bitters, a wineglassful of sherry, and half a wineglassful of brandy, shake all well together, and strain. Dust a very little cinnamon over the top.

Pousse L'Amour.

Pour a little maraschino into a vermouth-glass, carefully lay the yolk of an egg on the top of this cover the yolk with Creme de Vanille and fill the glass with cognac. The colors should not mix.

Butterfly Flip.

Into a heavy cobbler glass place some cracked ice, a small barspoonful of sugar, a jigger of cognac, a pony of creme de cacao and a dash of Angostura bitters, fill up the glass with fresh sweet milk, shake thoroughly, grate nutmeg over the top and serve with straws.

Rafael Nectar.

Into a large bar-glass place a teaspoonful of sugar, two jiggers of sherry and a raw egg. Fill a shaker with fine ice, shake thoroughly, strain into and serve in a goblet with fruits and straws.

Egg Nog.

Place a barspoonful of sugar, in a large mixing glass, add some fine ice, a raw egg, jigger of cognac and dash of St. Croix rum. Fill the glass with good milk, shake thoroughly, grate nutmeg over the top and serve with straws.

Milk Punch.

Into a large mixing glass place a teaspoonful of sugar, a jigger of cognac and a dash of St. Croiz rum, and fill the balance of the glass with

good milk, then place some cracked ice in a large shaker, shake well, strain into a very large cut glass, grate nutmeg on top, and serve with straws.

Snow Balls.

Into a small mixing glass place a barspoonful of sugar a jigger of whiskey and the white of an egg; fill the glass with cracked ice, shake well, decorate with fruits and serve with straws.

Kajang Cocktail.

Recipe for 2 people.

Juice of 2 oranges, slices of one orange, 1 Port glass Grande marnier 1 Port glass Mandarin Brandy, 2 Limes, Crushed Ice, 1 Chilled small soda, swizzle well.

Amer Picon.

Into a stengah glass put ¾ sherry glass Amer Picon, ¼ sherry glass grenadine, ½ teaspoon lime juice, ¾ sherry glass milk, crushed ice to taste and swizzle well.

Whisky Sour.

A New Way.

Into a shaker put ¾ sherry glass whiskey, ¼ sherry glass orange curacoa, ¾ sherry glass Milk, ½ teaspoon lime juice, bitters to taste crushed ice, shake well and serve.

Moselle Cup.

Ingredients. One bottle of moselle. One glass of Brandy. Four or five thin slices of pine apple. The peel of half a lemon cut very thin. Ice : and sugar and lib. Just before using add one bottle of sparkling water.

Sligo Slop.

This is an Irish delight. The juice of ten lemon, ten talespoonfuls of sifted sugar, one quart of John Jamesons's oldest and best whiskey, and two port wine glassfuls or curacoa all mixed together. Let the mixture stand for a day or two and then bottle. This should be drunk neat, in liqueur glasses, and is said to be effectual "jumping powder". It certainly reads conducive to timber-toping. Taken altogether the day-light drink is a mistake. It is simply ruin the appetite; it is more expensive than those who indulge therein are aware of the time. It ruins the nerves sooner or later; !t is not conducive to business, unless for those whose heads are specially hard; and it spoils the palate for the good wine which is poured forth later on. The precept cannot be too widely laid down, too fully known.

Do not drink between meals. Better, far the three bottle trick of our ancestors than the gin crawl of to-day.

Tehran Treasure.

(per person)

½ tumbler of juice of a very ripe pineapple.

1 liqueur glass juice of fresh lime.

1 liqueur glass orange curacao

1 full peg Scotch whisky.

Place in a jug well filled with crushed ice & swizzle until there is thick froth on the top. If desired a little soft sugar can be added to the ingredients above